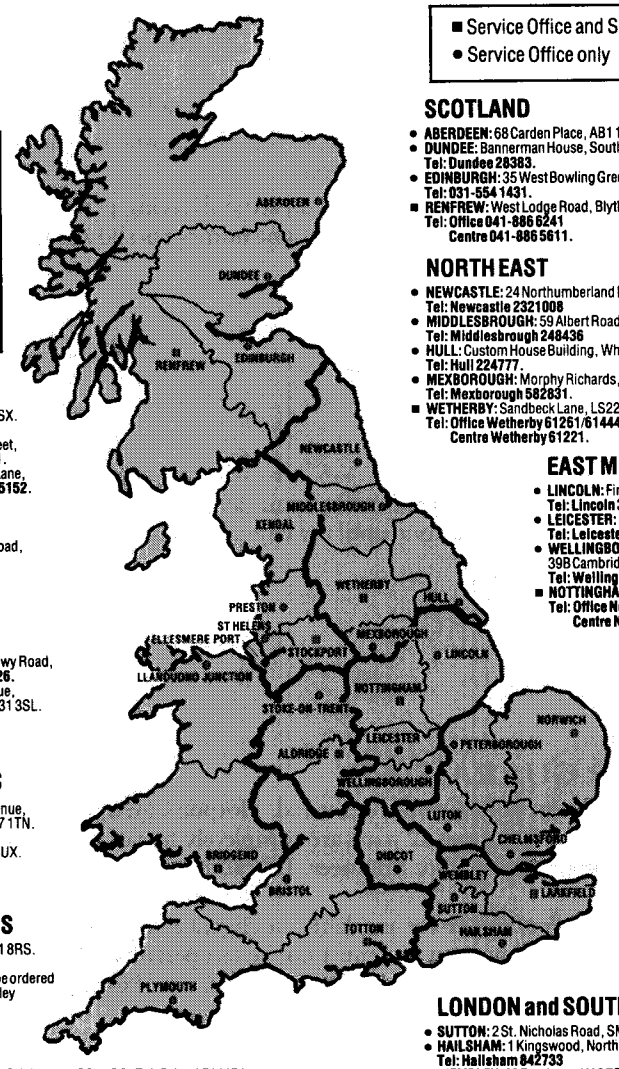
# HOTPOINT SERVICE

SERVICE CALL: If you have a problem with your appliance ring your local Service Office.
SPARES and ACCESSORIES: To purchase spares and accessories send your Accessories Order Form to your Service Centre. If the accessory or spare part you want is not on the form then contact your Service Centre for prices and availability.
Please address all correspondence to Hotpoint Service Centre or Hotpoint Service Office as applicable.

■ Service Office and Service Centre
• Service Office only




## IRELAND

**Northern Ireland:**
256 Ormeau Road, Belfast, BT7 2FZ.
**Tel: Belfast 647111.**

**Eire:** 35/36 Arran Quay, Dublin 7.
**Tel: Dublin 725922.**

Spares and accessories may be ordered from either address.

## SCOTLAND

- **ABERDEEN:** 68 Carden Place, AB1 1UL. **Tel: Aberdeen 642283.**
- **DUNDEE:** Bannerman House, South Tay Street, DD1 1NR. **Tel: Dundee 28383.**
- **EDINBURGH:** 35 West Bowling Green Street, Leith, EH6 5NX. **Tel: 031-554 1431.**
- ■ **RENFREW:** West Lodge Road, Blythswood Estate, PA4 9EN. **Tel: Office 041-886 6241 Centre 041-886 5611.**

## NORTH WEST

- **KENDAL:** 2B Highgate, LA9 4SX. **Tel: Kendal 24483.**
- **PRESTON:** 24/25 Cannon Street, PR1 3NR. **Tel: Preston 24311.**
- **ST. HELENS:** 40 Cowley Hill Lane, WA10 2AD. **Tel: St. Helens 35152.**
- **ELLESMERE PORT:** 1 Church Parade, L65 2ER. **Tel: 051-356 2141.**
- ■ **STOCKPORT:** 44/46 Station Road, Heaton Mersey, SK4 3QT. **Tel: Office 061-442 8677 Centre 061-432 0255.**

## NORTH EAST

- **NEWCASTLE:** 24 Northumberland Road, NE1 8AJ. **Tel: Newcastle 2321008**
- **MIDDLESBROUGH:** 59 Albert Road, TS1 1NG. **Tel: Middlesbrough 248436**
- **HULL:** Custom House Building, Whitefriargate, HU1 2EU. **Tel: Hull 224777.**
- **MEXBOROUGH:** Morphy Richards, Swinton Works, S64 8AJ. **Tel: Mexborough 582831.**
- ■ **WETHERBY:** Sandbeck Lane, LS22 4TW. **Tel: Office Wetherby 61251/61444 Centre Wetherby 61221.**

## WALES

- **LLANDUDNO JUNCTION:** Conwy Road, LL31 9RZ. **Tel: Deganwy 82626.**
- ■ **BRIDGEND:** 18 Western Avenue, Bridgend Industrial Estate, CF31 3SL. **Tel: Office Bridgend 64121 Centre Bridgend 64127.**

## EAST MIDLANDS

- **LINCOLN:** Firth Road, LN6 7BW. **Tel: Lincoln 33611**
- **LEICESTER:** 65 Belgrave Gate, LE1 3HR. **Tel: Leicester 29936.**
- **WELLINGBOROUGH:** 39B Cambridge Street, NN8 1DW. **Tel: Wellingborough 223669.**
- ■ **NOTTINGHAM:** Ashling Street, NG2 3JB. **Tel: Office Nottingham 862431 Centre Nottingham 860387.**

## WEST MIDLANDS

- **STOKE-ON-TRENT:** West Avenue, Nelson Estate, Kidsgrove, ST7 1TN. **Tel: Kidsgrove 74511.**
- ■ **ALDRIDGE:** Westgate, WS9 8UX. **Tel: Office Aldridge 743374 Centre Aldridge 743377.**

## EASTERN

- **NORWICH:** 92 Upper St. Giles Street, NR2 1LT. **Tel: Norwich 620581.**
- **PETERBOROUGH:** Celta Road, PE2 9JB. **Tel: Peterborough 64741.**
- **LUTON:** 5 Crawley Road, LU1 1HX. **Tel: Luton 452211.**
- **CHELMSFORD:** Industrial Buildings, Beehive Lane, CM2 9TE. **Tel: Chelmsford 269331.**

Spares and accessories may be ordered from Hotpoint Spares Administration Dept., Celta Road, Peterborough, PE2 9JB. Tel: Peterborough 68989.

## SOUTH MIDLANDS

- **DIDCOT:** 224 Broadway, OX11 8RS. **Tel: Didcot 817711.**

Spares and accessories may be ordered from either Aldridge or Wembley Centres.

## LONDON and SOUTH EAST

- **SUTTON:** 2 St. Nicholas Road, SM1 1EH. **Tel: 01-643 0921**
- **HAILSHAM:** 1 Kingswood, North Street, BN27 1DQ. **Tel: Hailsham 842733**
- ■ **WEMBLEY:** 68 East Lane, HA9 7PQ. **Tel: Service Office for S. Herts and Middlesex 01-908 1933 Service Office for London area 01-904 1250 Service Centre 01-904 0201.**
- ■ **LARKFIELD:** Larkfield Trading Estate, New Hythe Lane, ME20 6SW. **Tel: Office Maidstone 76571 Centre Maidstone 76631.**

## SOUTH WEST

- **BRISTOL:** 3/5 Brislington Hill, Brislington, BS4 5BQ. **Tel: Bristol 714471.**
- **PLYMOUTH:** 69 Mutley Plain, PL4 6JH. **Tel: Plymouth 262631.**
- ■ **TOTTON:** South Hampshire Industrial Park, Salisbury Road, SO4 3SA. **Tel: Office Totton 861981 Centre Totton 867933.**

In accordance with its policy of progressive product design, the Company reserves the right to alter specifications.

Hotpoint Ltd., Celta Road, Peterborough, PE2 9JB, England.
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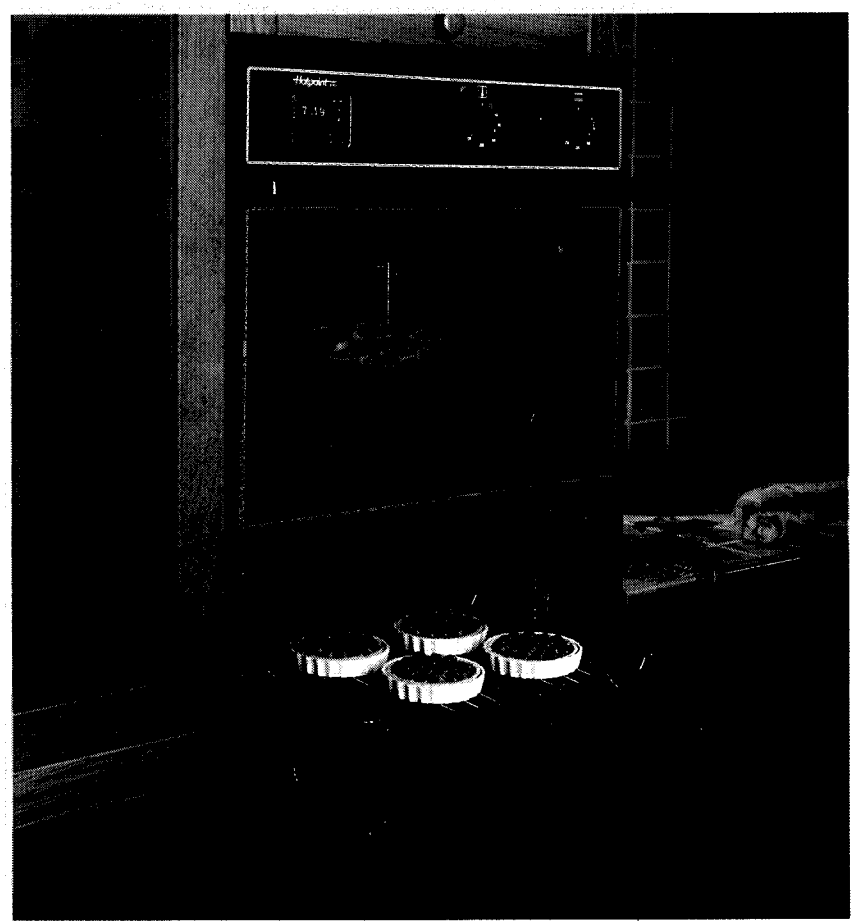
# Full Instructions for Installing and Operating your Hotpoint Double Oven Model 6160



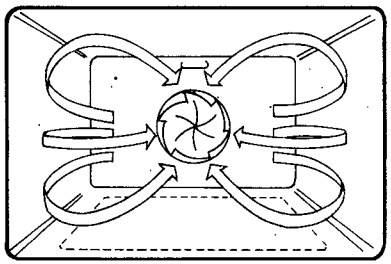
Hotpoint®

# Your new Double Oven

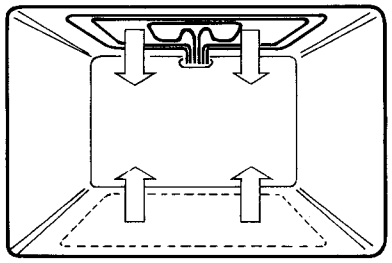
Using your new Double Oven is very simple. Nevertheless, to get the best results it is important that you read right through this handbook **before** installing and using your oven for the first time.

**Do make sure that any electrical wiring is carried out by a qualified electrician.**

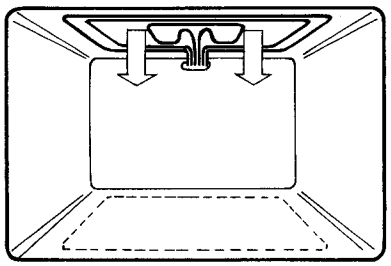
Your Double Oven is equipped with three different heating systems.



1. The main oven is equipped with a fan and operates by constantly circulating heated air around the oven. This gives improved efficiency and, in general, enables the use of lower cooking temperatures. It also means that there is less need to be particular about shelf positions and that you can bake at more than one level simultaneously.



2. The lower oven is equipped with a conventional top and bottom heating system. This system is particularly suitable for roasting and baking on one shelf only.



3. **Variable Grilling** – the lower oven can be used for conventional grilling and has a full width, fully controllable grill.

Further information about the cooking systems is described more fully in the separate recipe book and we would suggest you read right through the Introductory Section of that book **before** using the oven.



# If your Oven won't work

**. . . don't panic.**

**Just quickly check these points before calling a Hotpoint engineer.**

1. Check that the mains supply has been switched on.
2. Check that the Time Control has been set to (Manual) operation and not left on automatic (see Pages 7 & 9).
3. If using the Lower Oven for grilling have you set the Variable Grill Control
4. A fan can be heard as soon as the Main Oven Thermostat is switched on. This is quite normal when the oven is in operation.

If, after following these instructions, you are still having problems contact your nearest Hotpoint Service Office. The telephone number is shown on the back page.

When you contact us we need to know:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The Model number (6160).
5. When it was purchased.
   Put the date here .....

Make sure you have all these details before you call. Meanwhile, switch off the oven at the mains supply and leave it alone until the engineer calls.

## FIVE YEAR GUARANTEE

From the moment your Oven is delivered, Hotpoint guarantees it for FIVE YEARS. During the five years all parts are completely free of charge provided they are fitted by Hotpoint's own Service Engineer. Labour costs are chargeable after the first year.

This guarantee does not cover accidents, negligence or power cuts. The oven must be used in the United Kingdom and must not be tampered with or taken apart by anyone who is not an authorised Hotpoint representative. Hotpoint's guarantee in no way limits your legal rights.

**Proof of Purchase**

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

# Caring for your Double Oven
## (Cont'd)

**'Stay Clean' Liners**

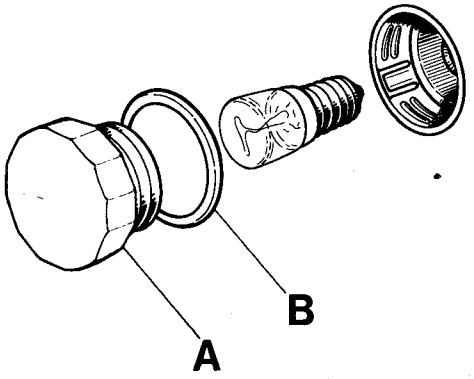
The Lower Oven is coated with a 'Stay Clean' lining which absorbs cooking soils. 'Stay Clean' side, back and roof panels for the Main Oven are available as an optional extra (Part No. 6001). These are available from your retailer or Hotpoint Service Centre (see back page).

At high temperatures the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective this will be. In most cases this cleaning operation will take place during cooking.

However, if higher cooking temperatures are not regularly used then it may be necessary in order to prevent heavy soiling, to run the oven from time to time at a higher setting of 250°C for a couple of hours.

It should not normally be necessary to clean the liners. However, should you wish to do this the liners should be washed in hot, soapy water, and rinsed in clear water. **Do not** use enzyme washing powders, harsh abrasives or chemicals of any kind. However, the liners can be put in a dishwasher.

**How to replace the Main Oven Light Bulb**




First of all **switch off** the mains supply to the oven. The protective cap **A** can be removed by turning it anti-clockwise. The bulb can then be unscrewed and replaced by one of a similar type (Part No. 613236) which can be obtained from your nearest Hotpoint Service Centre (see back page). After replacing the bulb reassemble the protective cap **A** with metal gasket **B** and screw back into position.



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# Installing your Double Oven

## Dimensional Requirements

Dimensions for the housing unit recess and the oven are given in Figure 1.
The housing unit must be firmly attached to the wall before the oven is installed.

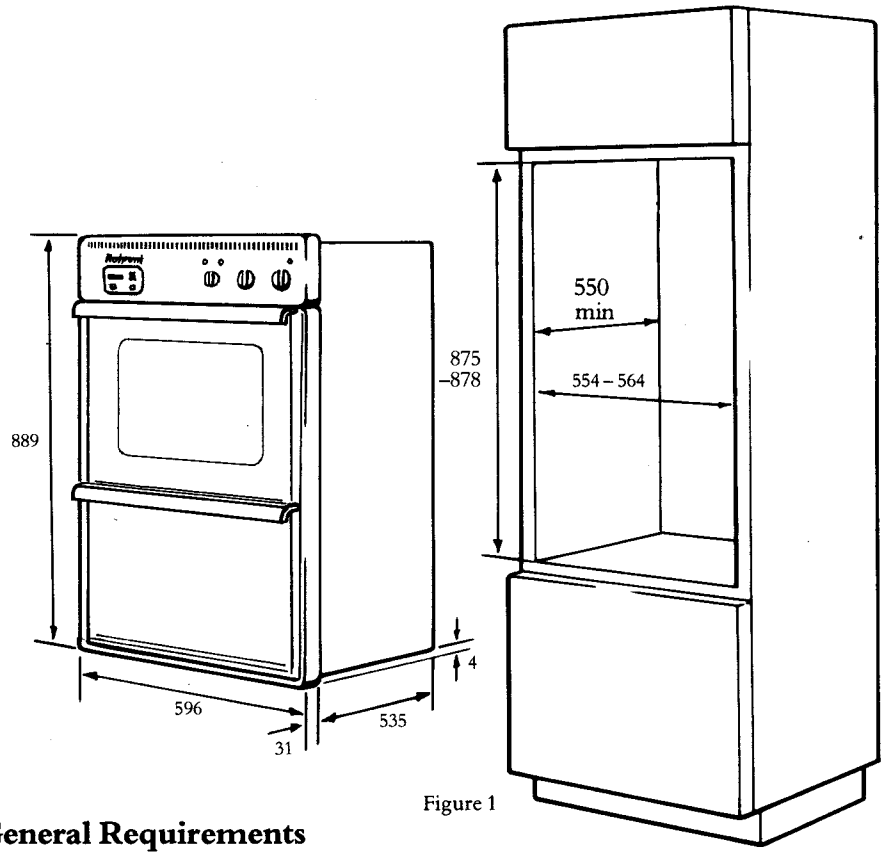



Figure 1

## General Requirements

Any electrical wiring must be carried out in compliance with the appropriate IEE and local electricity board regulations by a qualified electrician, eg. your local electricity board or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

**Incorrect installation could affect the safety of the appliance.**

The installer must check that the voltage shown on the rating plate is a.c. (alternating current) and corresponds with your house electricity supply.

**WARNING-ALL APPLIANCES MUST BE EARTHED.**

The oven must be supplied via a suitable double pole isolating switch placed in a readily accessible position adjacent to the unit.

The loading for this appliance is 5.35kW.



### Cleaning the Lower Oven door

The Lower Oven door can also be removed for easier cleaning. To do this open the door fully and block hinges A and B by fitting the two inserts as indicated in Figure 1.

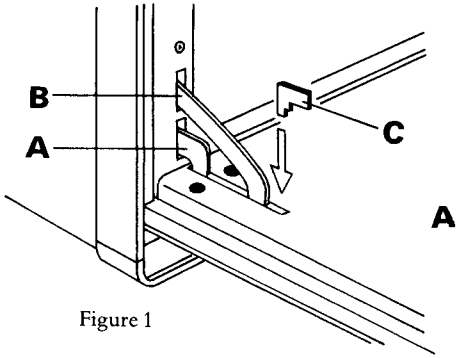



Figure 1

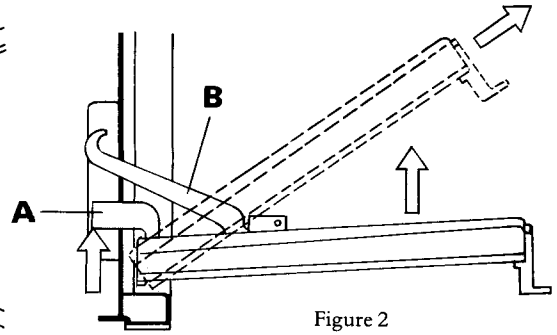



Figure 2

Once this has been done move the door upwards to an angle of 45° lifting hinge A with your index finger, remove the door by carrying out the movements illustrated in Figure 2. When removing the door you should hold it at each side close to the hinges. The door can then be cleaned in the same way as for the Main Oven door.

To reassemble, simply replace the hinges into the slots, ensuring the grooves in the lower hinges A are correctly positioned. To locate these grooves place your hand at the base of the oven door and manipulate into position. Open the door fully and remove inserts C which were used to block the hinges. The door can then be closed.

### Interior Oven Cleaning and Maintenance

The oven should be cleaned immediately after use, when it is still warm, but taking care not to burn yourself, and the stains are easy to remove. In the Main Oven there is a removable roof liner, and the metal shelf supports can be taken out by unscrewing the circular retainers. In the Lower Oven, the metal shelf supports can be removed by depressing pin A and pulling the front part of the supports upwards. Then remove the supports from the holes at the rear of the oven. Note the Lower Oven is coated with a self-cleaning lining, an occasional wipe with a damp cloth will keep it clean.

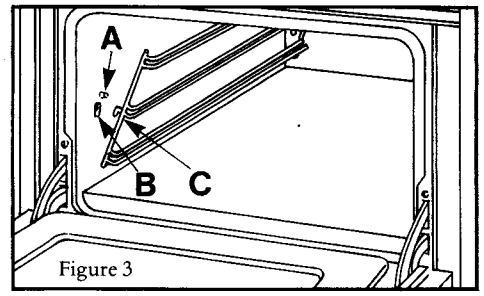



Figure 3

To reassemble the supports, insert them into the holes at the rear of the Lower Oven and place hook C into Slot B, pushing downwards. (See Figure 3.)

The interior of the Main Oven, the 'furniture' and the metal shelf supports and the enamelled parts of the door should be cleaned using a cloth and soapy water. Stubborn stains can be removed by using a fine steel wool soap pad. Rinse and dry well with a soft cloth.

**Note: Abrasive cleaners, oven sprays or pads should not be allowed to come into contact with the oven surround, trims or seals.**

# Caring for your Double Oven

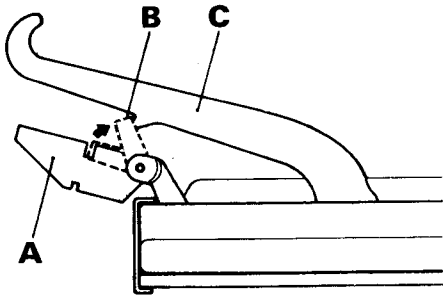
Before doing any cleaning always check that the electricity supply to the oven is switched OFF.

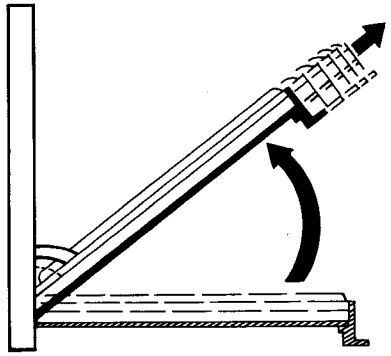
**Cleaning the Outside**

The outside of both ovens can be cleaned, when cooled down, using a cloth which has been rinsed in warm soapy water. The oven can then be wiped down with a clean dry cloth. Never use an abrasive powder as this will damage the surface. Any discolouration of the Lower Oven handle caused by steam from the vent opening can be cleaned with a cloth moistened with mineral oil.

**Cleaning the Main Oven Door**

The main oven door may be removed for easier cleaning. To do this, open the door and place metal clips B (which are situated on the top of hinge A), onto the small hook on the underside of hinge C. Once this has been done, the door can be lifted and removed by carrying out the two movements illustrated in the diagram below. Hold the sides of the door near the hinges.



**Care of the door glass**

Stubborn stains on the inside of the doors glass can be removed by using a liquid cleaner, eg. 'Jif'. During cleaning the doors must not be immersed in water. Do not use scouring pads or abrasive powder which will scratch the glass. Cleaners which contain bleach should not be used as they may dull the surface. After cleaning, wipe over with a damp cloth and dry with a soft cloth.

To reassemble simply replace the hinges into the locating holes ensuring the grooves in the lower hinges A are correctly positioned. Remove the metal clips B and return to their original position. The door can then be closed.



**Before connecting or installing the Double Oven the electricity supply must be switched OFF.**

If the oven is to be wired into a connector unit this may be positioned behind the oven provided that the following requirements are met.

1. The connector unit must not project more than 25mm from the wall.
2. The top of the connector must not be more than 350mm above the base of the oven recess.

After unpacking the oven, stand it on the packing base to avoid damage.

The housing unit into which the oven is to be placed should be solid wood or have a melamine or laminate finish.

Adequate ventilation must be provided (see Figure 2). Particular attention must be paid to ensure that the air inlet and outlet areas are kept clear. Sufficient space must be left between the top of the housing unit and the ceiling to allow a free flow of air.

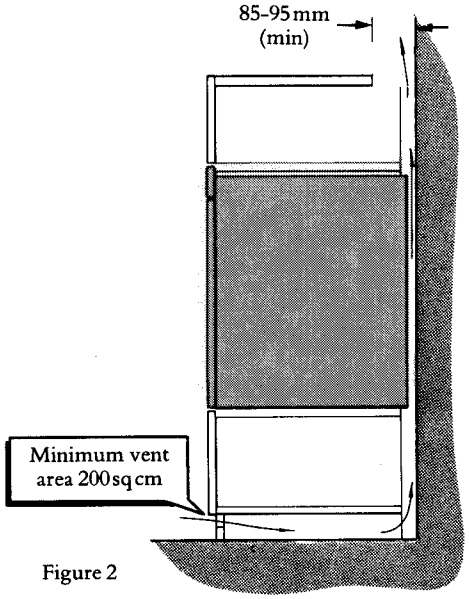



Figure 2

## Electrical Connections

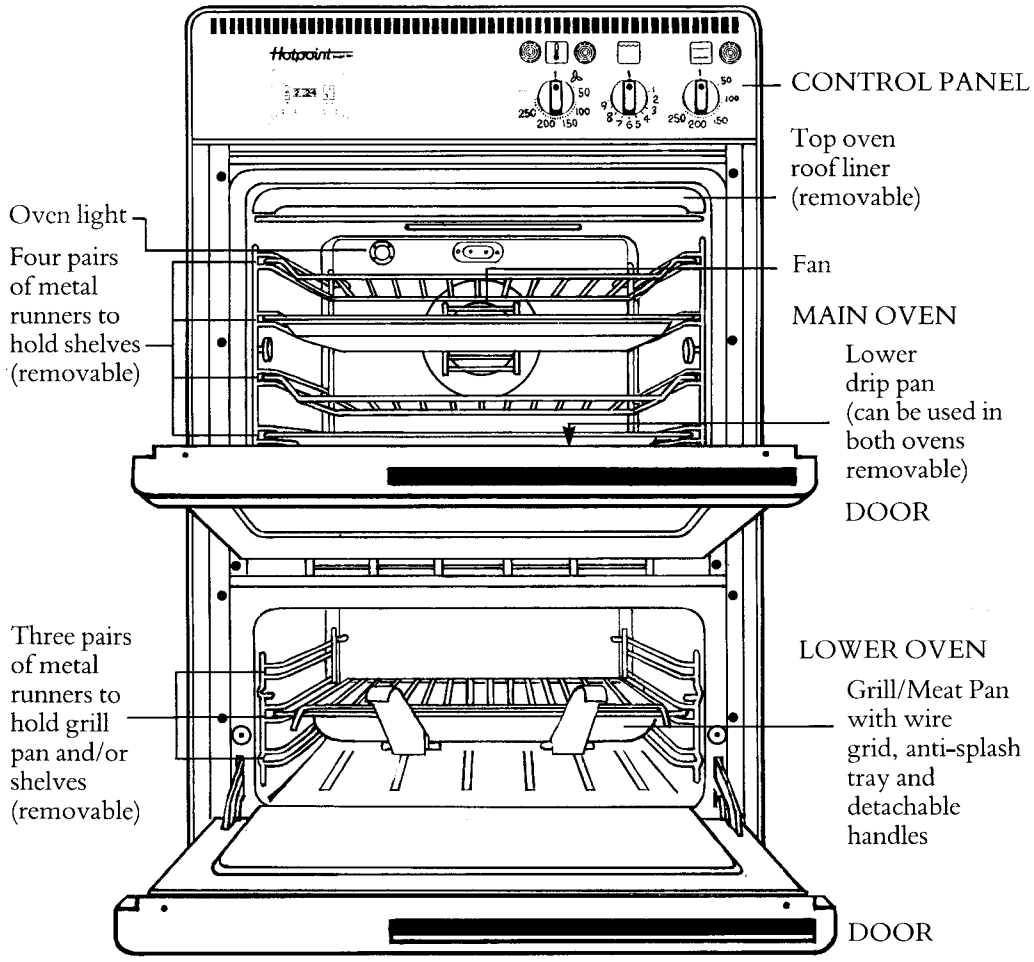
Remove the terminal cover at the rear base of the cooker. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable so that the oven can be set down on the floor whilst still connected up. Tighten the screws on the cable clamp and replace the terminal cover. Make mains connections.

## Installing the Oven into the Housing Unit

Do not lift or carry the oven by the door handles. It is advisable to remove the oven doors before attempting to lift the oven. (See page 16)

Lift and slide the oven into the housing unit as far as it will go ensuring the connecting cable is not trapped beneath or behind. Centralise the oven within the housing unit and secure through the side trims using the four screws supplied. Replace the oven doors.

# Get to know the main parts of your Double Oven


CONTROL PANEL
Top oven roof liner (removable)
Oven light
Four pairs of metal runners to hold shelves (removable)
Fan
MAIN OVEN
Lower drip pan (can be used in both ovens removable)
DOOR
Three pairs of metal runners to hold grill pan and/or shelves (removable)
LOWER OVEN
Grill/Meat Pan with wire grid, anti-splash tray and detachable handles
DOOR

**Oven furniture**

Should include:

2 wire shelves, 1 grill shelf, 1 grill/meat pan with wire grid and detachable handles, 2 metal drip trays, 1 lower drip pan, 1 removable top oven roof liner.



## Warming Dishes

The Lower Oven is ideal for warming dishes and keeping food hot. Dishes should not be placed directly on the floor of the oven and the Lower Oven Thermostat should be set to .

Take care, particularly with delicate tableware.

**IMPORTANT:** If using aluminium foil **never** allow the foil to touch the sides of the oven. **Never** cover the oven interior or shelves with foil.

**Temperature Conversion Chart**

The Oven Thermostats are marked in degrees Centigrade. This chart will help when recipes show the alternative Fahrenheit scale or such terms as 'Slow oven', 'Moderate oven' and 'Hot oven' are used.

**IMPORTANT:** When using the Main Fan Oven remember that the oven temperature should be 10-30°C lower than stated for conventional heating.

| Oven Temperature Guide | Centigrade Scale | Fahrenheit Scale |
|---|---|---|
| Cool | 70°C<br>80°C<br>100°C<br>110°C | 150°F<br>175°F<br>200°F<br>225°F |
| Slow | 120°C<br>140°C<br>150°C | 250°F<br>275°F<br>300°F |
| Moderate | 160°C<br>180°C | 325°F<br>350°F |
| Fairly Hot | 190°C<br>200°C | 375°F<br>400°F |
| Hot | 220°C<br>230°C | 425°F<br>450°F |
| Very Hot | 240°C<br>250°C<br>260°C | 475°F<br>500°F<br>525°F |

# Cooking in the Lower Oven (cont'd)

## Baking and Roasting using Conventional Heat

Turn the Lower Oven Thermostat to the required temperature. It is necessary to preheat the oven before use.

**Baking**

Always place the item you are baking in a central position on the shelf.

**Roasting**

Always try to use roasting tins with high sides to avoid soiling the oven walls.

**Baking Chart**

| Food | Temperature °C | Shelf Position |
|---|---|---|
| Scones | 190-210 | 1 |
| Soufflé | 180-200 | 1 |
| Apple tart | 170-180 | 1 |
| Swiss roll | 160-170 | 1 |
| Victoria sandwich | 160-180 | 1 |
| Rich fruit cake | 130-140 | 1 |
| Meringues | 75 | 1 |
| Fairy cakes | 170-190 | 1 |

★ Reversible wire shelf with wires uppermost.

**Roasting Chart**

| Food | Temperature °C | Shelf Position |
|---|---|---|
| Beef | 170-180 | 1 |
| Lamb | 160-180 | 1 |
| Pork | 160-170 | 1 |
| Turkey | 175-190 | 1 |
| Chicken | 175-190 | 1 |
| Duck/Goose | 170-190 | 1 |

★Reversible wire shelf with wires uppermost.

## Variable Grilling

To turn on and set the grill please refer to page 8.

Grilling should be done with the Lower Oven door CLOSED. There is no need to pre-heat. The grill pan with the grid should be used at shelf positions 2 or 3, according to the thickness of the food. If excessive smoke is being emitted when turn the Variable Grill Control to a lower setting and/or move the grill pan to a lower position.



# Before using your Oven for the first time

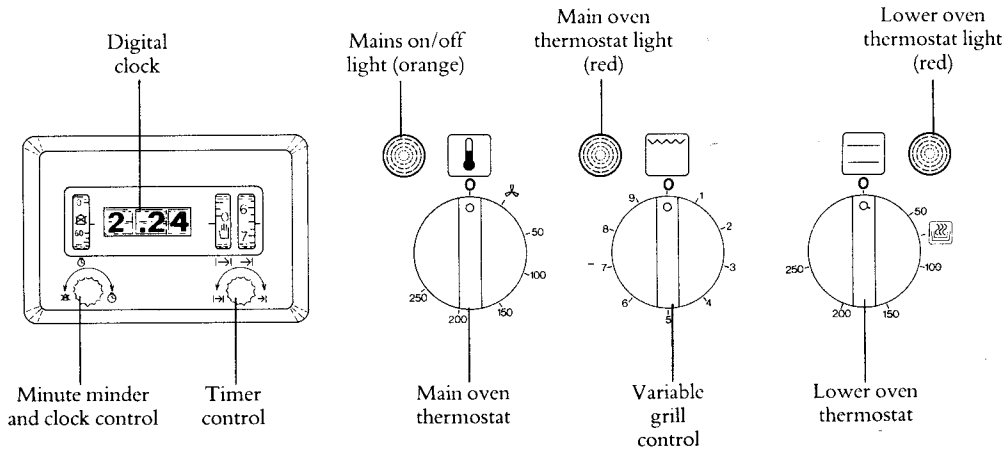
**Make sure the electricity supply is switched ON.**

For normal operation (without automatic timing) the symbol (Manual) must be set on the Cooking Duration Scale (see page 9) if the scale is at a different setting turn the Timer Control directly underneath clockwise until the setting is reached.

To remove the 'new smell', heat up the empty ovens for 30 minutes, keeping the doors closed. To heat up the Main Oven turn the Main Oven Control Knob clockwise to 250°C. When you do this the orange Mains ON/OFF light and the red Main Oven Thermostat Light will come on, as will the interior oven light and the oven fan.

To heat up the lower, smaller oven turn the lower oven control knob clockwise to 250°C. The red lower oven thermostat light will come on, as will the orange Mains ON/OFF light.

# The Controls

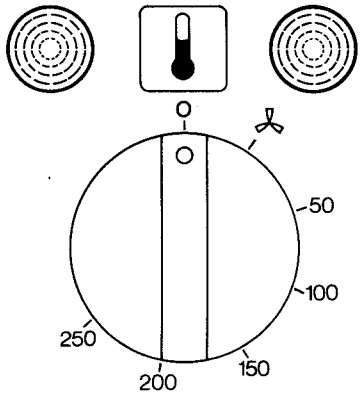



**Mains ON/OFF Light (Orange)**

This light will come on and stay on as soon as the Main Oven Thermostat or the Lower Oven Thermostat is turned on.

# The Controls (cont'd)

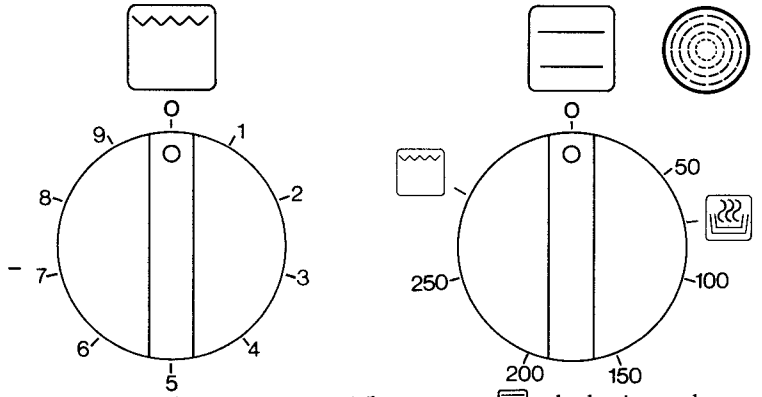
## MAIN OVEN CONTROL




To use the main oven, you must turn the Main Oven Thermostat control clockwise to the required temperature. The red Thermostat Light will immediately come on and remain on until the oven reaches the required temperature. The light will then cycle on and off during cooking as the oven maintains this temperature. If the Thermostat Light does not come on when the Main Oven is turned on, check that the Manual/Automatic Switch is turned to (manual). Always remember to keep the oven door closed.

After use always set the oven control back to 'O' (off).

## LOWER OVEN CONTROLS




To heat this oven turn the Lower Oven Thermostat clockwise to the required temperature. The red Thermostat Light will immediately come on and remain on until the oven reaches the selected temperature. The light will then cycle on and off during cooking as the Lower Oven maintains this temperature.

To select the grill, turn the lower Oven Thermostat clockwise to the symbol . This switches on the grill element.

To set the power of the grill turn the Grill Control clockwise to any setting 1-9.

After use always turn the Lower Oven and grill controls anticlockwise back to 'O' (off).



**Roasting Chart**

| Food | Temperature °C | Shelf Position |
|---|---|---|
| Beef | 150-160 | 2 |
| Lamb | 150-160 | 2 |
| Pork | 150-160 | 2 |
| Turkey | 150-160 | 2 |
| Chicken | 160-170 | 2 |
| Duck/Goose | 160-170 | 2 |

For further information see Recipe Booklet.

**Defrosting**

Food can be defrosted in the main oven as though it was thawing at room temperature, with the advantage that it is much quicker.

The Oven Thermostat should be set at and the food for defrosting placed on a tray. **No heat is required for defrosting.**

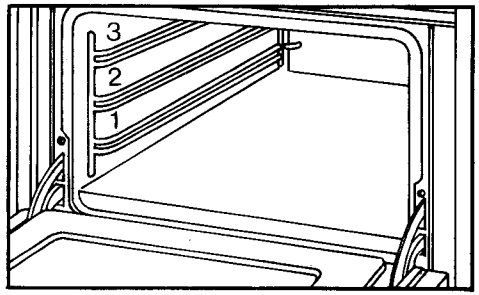
# Cooking in the Lower Oven

The lower oven can be used for normal cooking, but on a smaller scale. The oven is heated by an element at the top and a lower element under the base of the compartment. It is recommended that only one shelf position is used when baking or roasting (preferably shelf position 1). **Never** place food on the Oven floor. Where necessary, it is advisable to stand dishes on a baking tray to avoid spillage onto the floor of the oven. Most foods will cook at a slightly lower temperature in this smaller oven than in the larger main oven.

The temperatures given in the baking and roasting charts are intended as a guide. You may find that you need to vary these to suit your personal taste.

When the oven is in use for extended periods the glass door can become hot.

**Position of Shelves**



# Cooking in the Main Oven (cont'd)

**Baking Chart**

| Food | Temperature °C | Shelf Position |
|---|---|---|
| Bread | 200-220 | 1-2 |
| Scones | 200-220 | 1-2 |
| Soufflé | 175-200 | 1-2 |
| Apple tart | 175-200 | 1-2 |
| Swiss roll | 150-175 | 1-2 |
| Victoria sandwich | 150-175 | 1-2 |
| Rich fruit cake | 125-150 | 1 |
| Meringues | 75 | 1-2 |
| Fairy cakes | 170-190 | 1-2 |

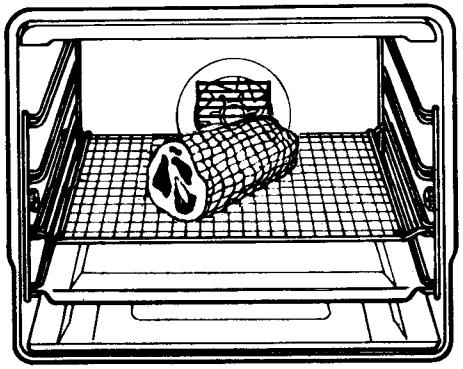
For futher information see Recipe Booklet.

**Roasting**

This oven with its hot air circulation alters traditional ideas about roasting acquired when using a conventional oven. It is no longer necessary to turn and baste your meat during roasting, all you need to do is place the meat on the grill shelf positioning this as near to the centre of the oven as possible (shelf position 2). Always place a drip tray directly beneath the grill shelf (shelf position 1).

Meat roasting temperatures should not exceed 180-190°C as this will cause the meat to burn and excessive splashing to occur.

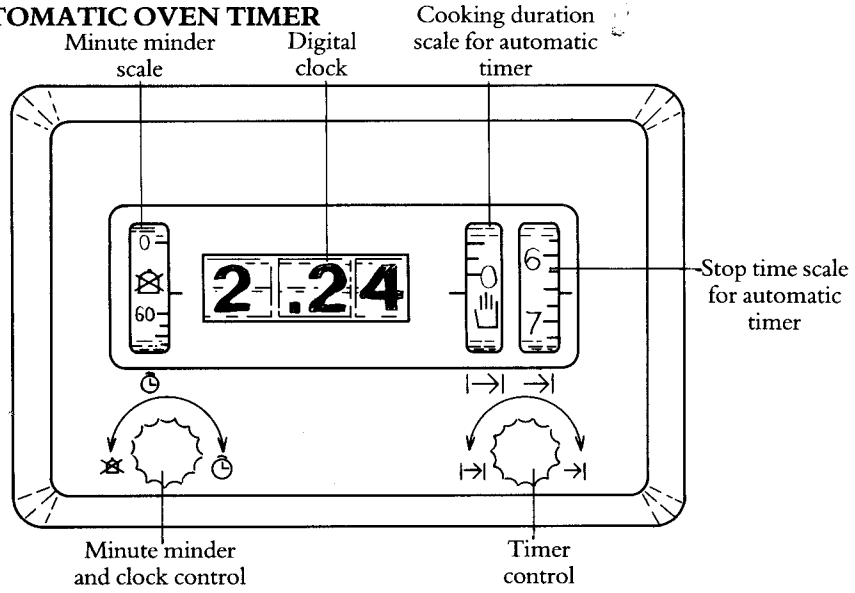
If you want to roast your meat in the pan provided or in a roasting tin, you can use the same oven temperature as for roasts placed on the grill shelf, but cooking time will be longer and the meat will require basting.



Frozen meat must be thawed thoroughly either using the Main Oven (see Defrosting) or at room temperature before being roasted, especially chicken and turkey. Red meat will continue to cook even when it has been removed from the oven. It is therefore advisable to let the meat rest for about a quarter of an hour before carving and eating it.



## THE AUTOMATIC OVEN TIMER


Minute minder scale
Digital clock
Cooking duration scale for automatic timer
Stop time scale for automatic timer
Minute minder and clock control
Timer control

The Main Oven and the Lower Oven can be controlled by the Automatic Timer independently or both together. The Automatic Timer can be set to switch off up to 12 hours in advance and the cooking period can be anything up to 3½ hours.

The Timer is controlled by the Digital Clock. Check that the clock is showing the correct time, if not reset by pulling out the Clock Control knob and turning it either clockwise or anti-clockwise until the correct time appears.

**Note:** If the clock does not operate when the appliance is switched on at the mains or after a power failure, make sure that the Minute Minder is set to .

**To set the Timer to switch ON and OFF automatically**

The stop time and cooking duration scales are marked in quarter-hour graduations.

1. Turn the Timer control knob clockwise until the time you wish the meal to finish cooking is set on the scale →|.
2. Turn the Timer control knob anti-clockwise until the length of time you want the meal to cook is shown on the scale |→|.
3. Turn the Oven Thermostat(s) to the required temperature.
4. The oven(s) will automatically be switched ON and remain on for the pre-selected cooking period. The oven(s) will switch OFF when the stop time has been reached.
5. After use turn the Oven Thermostat(s) to 'O' (off) and the Timer Control knob clockwise so that the setting (Manual) is displayed on the Cooking Duration Scale.

**To set the Timer to switch OFF only**

The timer may be used to switch the Main or Lower Oven off providing the cooking period does not exceed 3½ hours.

1. Turn the Oven Thermostat(s) to the required temperature.
2. Turn the Timer Control knob clockwise until the time you want the meal to finish is set on the scale →|.

# The Controls (cont'd)

3. Turn the Timer Control anti-clockwise so that the cooking duration is shown on the scale |→| .
4. The Oven(s) will automatically switch off when the stop time has been reached.
5. After use turn the Oven Thermostat(s) to 'O' (off) and turn the Timer Control clockwise so that ✋ (Manual) is displayed on the Cooking Duration Scale.

**To cancel the Timer and return to MANUAL operation**

If you wish to use the oven manually after a timed operation has been set, turn the Timer Control knob clockwise until ✋ (Manual) is displayed on the Cooking Duration Scale.

**Important:** After cooking automatically **always** make sure that the Timer has been set to ✋ (Manual) operation (turn the Timer Control knob clockwise).

**Minute Minder**

The Minute Minder operates independently of the Automatic Timer and will give an audible reminder for periods of up to 60 minutes. It does not control the operation of the oven.

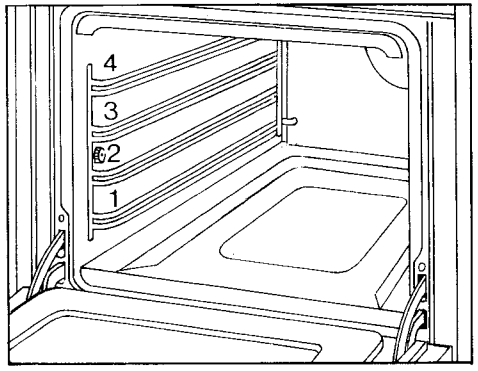
Turn the Minute Minder Control knob clockwise (do not pull it) and set the required time on the scale ⏲ . The scale will run back to 'O' and a bell will ring. To switch off the bell, turn the Minute Minder Control knob anti-clockwise until the scale is at ⊠ .

**WARNING:** Although the variable grill can be controlled by the Automatic Oven Timer, it is very dangerous to leave unattended any food under the grill. It is, therefore recommended that the grill is **not** used with the timer.

# Cooking in the Main Oven

The temperatures given in the baking and roasting charts on the following pages are intended as a guide. You may find that you need to vary these to suit your personal taste.

**IMPORTANT** – Whichever method of cooking you are using you should **never** cook directly on the floor of the oven. If using aluminium foil, **never** allow it to touch the sides of the oven. **Never** cover the oven interior or shelves with foil.




**Position of Shelves**



To obtain the best results it is recommended that you use the oven furniture provided whenever possible.

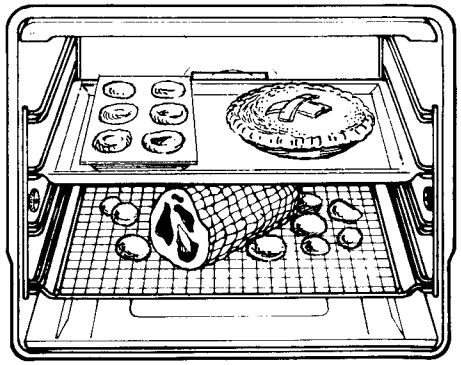
Only put in the shelves or fittings you actually want to use. Unused shelves only restrict access and get in the way. If possible it is a good idea to remove the fittings when you have finished cooking so that the next time you come to use the oven you do not inadvertently heat up unnecessary shelves or tins – as well as being more convenient this will save electricity.

## Baking, Roasting and Defrosting in the Main Fan Oven

**Baking**

The advantage of this method of cooking is that the oven heats up more quickly and evenly, and that generally food can be cooked at a lower temperature than in a conventional oven. Pre-heating of the oven is only required if the cooking time is less than 25 minutes.

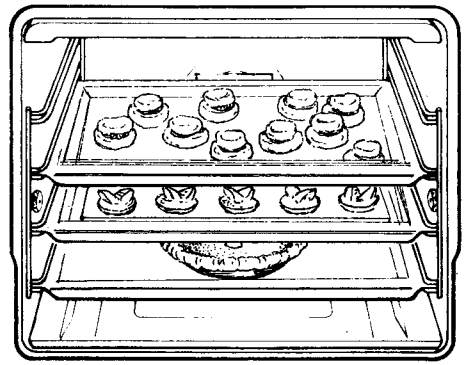
As the distribution of heat is more even, most foods will cook satisfactorily in any shelf position, but the shelves should be evenly spaced. If only one shelf is being used then position 1 is preferable. Temperatures selected should be 10 to 30°C lower than with conventional heating – see separate cookery book.



When cooking a complete meal eg. roast beef, roast potatoes, Yorkshire pudding and apple pie, place the meat and the potatoes on the wire grid in the grill/meat pan at shelf position 1, with the apple pie and Yorkshire pudding at shelf position 3.

When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times by a few minutes to allow for the larger mass of food.

If you are batch cooking you will need to pre-heat the oven. When baking on two shelves use positions 1 and 3, and when baking on three shelves use positions 1, 2 and 3.



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